



## **Orange Wine**

**12 Sweet Oranges**  
**3.5 lb Sugar**  
**4.5 litres/1 Gallon Water**  
**All purpose wine yeast**  
**Yeast Nutrient**  
**Pectic Enzyme**

- Peel 6 of the oranges thinly avoiding the white pith which will give a bitter taste to the wine!
- Pour a litre of boiling water onto the rind, cover and allow to stand for 24 hours.
- Strain off the water into a polythene bucket containing 3 litres of water and the 3½lb of sugar.
- Cut all 12 oranges in half and squeeze the juice into the bucket. Stir until the sugar is dissolved, then add the yeast, nutrient and pectic enzyme.
- Cover and leave for 2-3 days until the initial fermentation has calmed down. Then strain into a demijohn, fit an airlock and leave to finish fermenting.
- Rack for the first time when it clears and bottle 2 or 3 months later once absolutely sure that fermentation is complete.